

URBANDADDY

New York



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Gol Oriented

Pizza by the Inch near Grand Central



VITALS

Golosi
125 Park Ave
(between 41st and
42nd)
Midtown
New York, NY 10017
212-922-1169

Pizza fatigue may be setting in.

After a long winter of **Neapolitan imports**, **30k pizza ovens** and **hidden pizza/lounge hybrids**, you're probably ready for a little sushi.

But wait just a second...

In the shadow of Grand Central Station in a small, modern little shop is a new pizza and gelato maker quietly pumping out classic thin crusts and some fresh ice cream for your Midtown snacking needs. Welcome to *Golosi*, open today and ready to cut you an inch.

Yes, we said an inch. Run by a young Sicilian pizza wunderkind named Francisco, you'll want to pop in to Golosi (glutton in Italian) when you're looking for a manageable treat—three inches should do—of a crispy (the flour is imported from Italy, and the dough is made with olive oil) skateboard-shaped pie. That means the next time you're not feeling like oysters at Grand Central, or if you need a fast bite before staring down a whiskey bender at Campbell Apartment, you'll have a sliver of prosciutto di Parma pizza coming your way.

Or maybe you'll be more into the curious hot dog-topped pie and 28 flavors of made-in-house gelato (the smart money is on the Nutella).

Just what you needed to take your mind off pizza.